



Vertical Structure Multi-functional CE Chocolate Tempering Machine Industrial Automatic

Specifications :

keyword	Chocolate tempering machine, chocolate temper, chocolate paste making machine, coil type tempering machine
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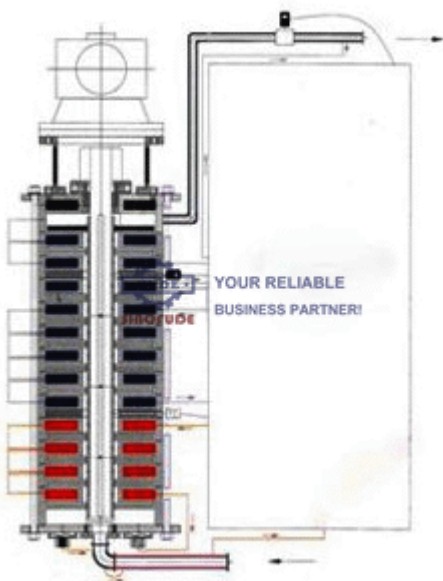
Detail Introduction :

CHOCOLATE TEMPERING MACHINE

Detailed Product Description:

Chocolate Tempering Machine is designed according to the characteristics of the natural cocoa butter. We have CE certificate.

Chocolate Tempering Machine is in vertical structure, the chocolate mass is fed from the side, then passing through the temperature adjusting screw and output from the top of the machine. The screw is divided into three temperature sections. After this process, the chocolate products will be well crystallized with smooth taste, good finishing and longer shelf life.



Specifications:
Continuous Tempering Machine



Model	CTW250	CTW500
Flow Capacity (kgs/h)	250	500
Power (kW)	8.3	10.57
Refrigerating Unit (HP)	3	3
Refrigerating Unit (HP)	580	880
Machine Size (mm)	1100 x 800 x 1900	1200 x 1000 x 1900

Batch Type Tempering Machine

Model	CTW10	CTW50	CTW100
Capacity(kgs/h)	10	50	100
Total Power(kW)	2.1	3	4.5
Total Weight(KG)	140	180	200
Machine Size (mm)	700 x 800 x 850	1200 x 950 x 1100	1400x1000x1200